



## SET A LA CARTE MENU FOR PARTIES OF TEN OR MORE

### To Share Platters & Nibbles...

#### **ARTISAN BREADS (V)**

Chilli & Smoked Paprika Hummus, Scented Oil, Tapenade.

#### **PULLED PORK**

BBQ Beans, Crispy Slaw, Flour Tortillas.

### To Begin...

#### **SOUP OF THE DAY (GF/V)**

Served with warm breads.

#### **FIVEMILETOWN GOATS CHEESE BON BONS (V)**

Chilli Prosecco Strawberry Dip.

#### **SUGAR PIT PRESSED HAM HOCK (GF)**

Celeriac Remoulade, Soda Croutons.

#### **GAMEKEEPERS PHEASANT & PIGEON SATAY**

Hummus, Flatbread, Clandeboye Yoghurt.

### To Continue...

#### **CALEDON ESTATE VENISON (GF)**

Honey Roast Beets, Hazelnut Dressing, Red Cabbage Slaw,  
Blue Cheese Crumble & Truffle Pomme Puree.

#### **CAJUN BLACKENED WILD ATLANTIC HAKE (GF)**

Bacon & Braised Leeks, Orange & Saffron Hollandaise, Lyonnaise Potatoes.

#### **GARLIC & LEMON MARINATED CHICKEN SUPREME (GF)**

Sweet Potato Gratin, Sauté Greens, Toasted Almonds, Sunkissed Tomato & Tarragon Infusion.

#### **HERB ROAST LARCHFIELD PHEASANT (GF)**

Crispy Confit Leg, Apricot Puree, Parsnip & Thyme Rosti.

**8oz PRIME SIRLOIN** (£5 supplement) (gf)

**12oz PRIME SIRLOIN** (£8 supplement) (gf)

Served with tobacco onions, pepper sauce & hand cut fries

#### **PEA, ASPARAGUS LINGUINE PASTA BOWL (V)**

Chimichurri

A choice of Chefs Homemade desserts, Patterson's Blend Coffee/Tea & Chocolate

**2 Courses £21.95 // 3 Courses £25.95**

*If you have any allergies or special dietary requirements, please inform your server.*